

Food Service Safety Maintaining Your Work Areas

Maintaining the work area is necessary to prevent employee and customer injuries. This area of concern has to be one of the easiest safety issues to handle in any business but the lack of maintaining work areas causes most injuries and incidents and is such a simple thing to accomplish!!

Here are some simple rules to remember:

If you spill it - Clean it up.

If you spill it and you cannot clean it up right away - Display a "Wet Floor" sign.

If you notice a spill on the floor but did not do it - Clean it up.

If you see an item on the floor - Pick it up.

If you see someone spill something and not clean it up - Let them know they spilled something. They may not have realized they spilled it.

Never walk through spilled food, grease, water, or spilled ice - Clean it up.

When mopping a floor—mop only small areas at a time and display "Wet Floor Signs" before you begin.

If something is stored on the floor and possibly not seen by others - Put it on a shelf.

The above also applies to our customer areas—we don't want them to slip and fall.

Taking responsibility for your actions to eliminate an unsafe condition makes our company safe and successful.

Take responsibility and the time to do the right thing!

IMPORTANT NOTICE - The information and suggestions presented by PMA Companies in this *RC Notes* are for your consideration in your loss prevention efforts. They are not intended to be complete or definitive in identifying all hazards associated with your business, preventing workplace accidents, or complying with any safety related, or other laws or regulations. You are encouraged to alter them to fit the specific hazards of your business and to have your legal counsel review all of your plans and company policies.